



FUNCTION MENUS

Discover our top-rated function menus below. Our Banquets are crafted for sharing, guaranteed to delight every guest. Customize your selection by swapping tapas dishes or adding more to cater to your preferences. Additionally, we happily accommodate dietary restrictions such as vegetarian, vegan, or gluten intolerance with specially tailored menus. You can also connect with Laura, the owner and Head Chef of GK, to discuss customising a menu especially for your event. Email your enquiry to laura@gourmetkitchen.melbourne.

BANQUET MENU 1: THREE TAPAS & PAELLA \$48 PER PERSON

TAPAS

Choose 3 tapas dishes, suggested dishes:

- **Kataifi wrapped Prawns**
OR **Tuna Ceviche Tacos**
- **Wagyu Meatballs** w/ Pedro Ximenez Glaze
- **Crispy Calamari** w/ Lemon Sesame Dressing

PAELLA

Choose which flavour of Paella:

- **Seafood Paella**
- **Chicken & Chorizo Paella**
- **Paella with Everything**

BANQUET MENU 3: TAPAS, MAINS & SIDES \$60 PER PERSON

TAPAS

Choose 2 tapas dishes, suggested dishes:

- **Wagyu Meatballs** w/ Pedro Ximenez Glaze
- **Crispy Calamari** w/ Lemon Sesame Dressing

MAINS

Platters to share:

- **Lamb Shoulder**; braised for 24 hours served w/ lamb sauce, mint yoghurt, spinach, mint & pine nut salad
- **Crispy Pork Belly** w/ Chorizo Sauce & parsley, pickled shallot & orange salad

SIDES

- **Crispy Potatoes** w/ Garlic Aioli
- **Green Beans** w/ Herb Butter

ADD DESSERT

Treat your guests to one of our signature Dessert Sets for \$15 per head or impress with a Dessert Platters from \$6 per head

BANQUET MENU 2: FOUR TAPAS & PAELLA \$55 PER PERSON

TAPAS

Choose 4 tapas dishes, suggested dishes:

- **Kataifi wrapped Prawns**
OR **Tuna Ceviche Tacos**
- **Wagyu Meatballs** w/ Pedro Ximenez Glaze
- **Crispy Calamari** w/ Lemon Sesame Dressing
- **Spiced Lamb Ribs** w/ Salsa Verde & Mint Yogurt

PAELLA

Choose which flavour of Paella:

- **Seafood Paella**
- **Chicken & Chorizo Paella**
- **Paella with Everything**

BANQUET MENU 4: TAPAS, MAINS, PAELLA & SIDES \$65 PER PERSON

TAPAS

Choose 2 tapas dishes, suggested dishes:

- **Wagyu Meatballs** w/ Pedro Ximenez Glaze
- **Crispy Calamari** w/ Lemon Sesame Dressing

MAINS

Platters to share:

- **Lamb Shoulder**; braised for 24 hours served w/ lamb sauce, mint yoghurt, spinach, mint & pine nut salad
- **Crispy Pork Belly** w/ Chorizo Sauce & parsley, pickled shallot & orange salad
- **Paella** of your choice

SIDES

- **Crispy Potatoes** w/ Garlic Aioli
- **Green Beans** w/ Herb Butter